

Modified Family-Style Dining*



All food brought to the dining table must be served by a designated adult. Any leftover food must be returned to the kitchen and discarded. No open food is allowed to sit on the table.

For second servings, the same procedure is used, making sure seconds are placed in a clean bowl with any leftovers discarded.

Uncut or unpeeled fruit may be re-served. Milk or unused portions of beverage in their original container may be served at another meal. Make sure milk has not warmed up above 41°F before returning it to storage.

Beverages poured from the original carton or container into another container, such as a pitcher, cannot be reused.

All food must be maintained at proper temperature. Cold food must be kept at 41°F or less and hot food at 135°F or higher.

Remember — reduce potential food contamination.

*This policy is in effect only in San Bernardino County for camps which are currently approved for using this style of serving. Other counties must abide by their local rules and regulations.

For more information contact



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